Giada's Chicken Meatballs

Ingredients

- 1/4 cup plain breadcrumbs
- 1/4 cup flat-leaf parsley
- 2 large eggs, lightly beaten
- 1 tbsp milk
- 1 tbsp ketchup
- 3/4 cup grated romano cheese
- 3/4 tsp salt
- 3/4 tsp pepper
- 1 lb ground chicken
- 1/4 cup olive oil
- 1/2 cups low-sodium chicken broth

Summary

Yield: 10
Source: Food Network - Giada DeLorentis
Prep Time: 30 minutes
Category: Appetizers

Instructions

In medium bowl, stir together breadcrumbs, parsley, eggs, milk, ketchup, Romano cheese, salt and pepper. Add the chicken and combine well. Use a melon baller to scoop the mixture; roll into 3/4 inch mini meatballs.

Heat oil in a large skillet over medium-high heat. Working in batches, add the meatballs and cook without moving until brown on the bottom; about 2 minutes. Turn the meatballs and brown the tops, about 2 minutes longer. Reduce heat to low and simmer until the meatballs are cooked through, about 5 minutes.

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Garnish with fresh basil and parmesan cheese if desired.